

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine Soaked
SMOKIN’ GOAT Islas Canarias, ES Semi-Soft, Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild
CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat’s Milk, Aged 21 Days. Creamy, Mild
MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty
AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind Mushroomy, Smooth Tangy
TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy

JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy	17.5
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
<i>Patatas Bravas, Marcona Almonds, Drunken Goat, Mahón, Jamón Serrano, Fuet</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	BOQUERONES Castelvetro Olives, Orange Zest, Piquillos	7
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	STEAMED MUSSELS Tarragon, Cava	13.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	PULPO GALLEGO Potatoes, Red Chimichurri	16.5
OKRA Thyme Vinaigrette	8	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
ROASTED CAULIFLOWER Yogurt, Zhug	9.5	SEARED PRAWNS Cherry Pepper Chimichurri	13
CORN Sorrel, Garlic, Shallots	8.5	SWORDFISH A LA PLANCHA Bagna Cauda	15.5
MUSHROOMS A LA PLANCHA Salsa Verde	12.5	CHICKEN THIGH Aji Verde	10.5
ZUCCHINI BUÑUELOS Dill, Lemon	8.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
GIGANTE BEANS Olive Gremolata, Migas	7	PORK MEDALLIONS Eggplant Purée, Lemon	11
CARROTS Harissa, Yogurt	8.5	PORK BELLY Red Pepper Chimichurri	10.5
QUESO A LA PLANCHA Cabra Romero, Spiced Blackberry Jam	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
HUMMUS Red Pepper	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
WHIPPED SHEEP'S CHEESE Truffle Honey, Focaccia	9.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
POTATO TORTILLA Chive Sour Cream	7.5	BONE MARROW Pickled Fennel, Green Chimichurri	15.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	HANGER STEAK Green Chimichurri	18

SALADS

HEIRLOOM TOMATOES Ajo Blanco, Piparras, Almonds	9.5
ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Carrots, Potatoes, Salsa Verde	28.5
	HALF / FULL
PAELLA VERDURAS Corn, Green Beans, Okra, Mushrooms	18 / 36
PAELLA MARISCOS Calamari, Shrimp, Mussels, Clams	29 / 58
PAELLA SALVAJE Chicken, Pork Belly, Chistorra, Chickpeas	28 / 56
PARRILLADA BARCELONA* NY Strip Steak, Chicken, Sausage, Pork Loin	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
BURNT BASQUE CHEESECAKE Strawberries	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
ARROZ CON LECHE	7

EXECUTIVE CHEF JUSTIN SAMSILL

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut,	Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature,	Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé	Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2025	Mila,	Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade,	Rueda, Spain	<i>Verdejo</i>	7	12	48
2025	Ostatu,	Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2025	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2024	Pinord, Diorama,	Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	B.R.O.T., Blanc Inicial,	Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	Orto Vins, Les Argiles,	Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas,	Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo,	Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	6	11	48
2025	Bodega Cerro Chapeu,	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	10	40
2025	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus Rothenberg, Feinherb,	Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi,	Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2026	No Es Pituko,	Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2020	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2023	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
NV	Le Naturel Zero Zero Tinto,	Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.75	9.5	38
2022	Azul y Garanja,	Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2021	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc,	Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2025	Vins de Pedra, Negre de Folls,	Conca De Barberá, Spain	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo*,	Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña,	Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico,	Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo,	Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte,	Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen,	Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura,	Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	Casas del Bosque,	Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival,	Maule, Chile	<i>País</i>	5.75	11.5	46
2023	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana,	Lustau, 750mL	<i>Fino</i>	3oz	bottle
Almacenista, ‘Gonzalez Obregon',	Lustau, 500mL	<i>Amontillado</i>	10	60
Los Arcos,	Lustau, 750mL	<i>Amontillado</i>	6	48
Península,	Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años,	El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
Asuncion,	Alvear, 375mL	<i>Oloroso</i>	13.5	54

SWEET

Bodegas Gómez Nevado,	750mL	<i>Abocado</i>	3oz	bottle
East India Solera,	Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar,	Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927,	Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses				
TRUST FALL Tell us what you love and we’ll take it from there. Three custom pours, tailored to your taste.			18.5	
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples			16	
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.			17,5	

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf				8
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint				9
PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters				13.5
GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger				12
DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg				13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders				14
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava				12.5
BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters				13
IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon				13
MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon				14
GINTONICS Inspired by three of Spain’s most iconic regions.				15
CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary				
VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme				
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint				
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher		
	10.5	38		
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka, Peach Nectar, Grapefruit	glass	carafe		
	13	52		
BEER				
BOTTLES & CANS				
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT				7
Estrella Galicia, Lager—Spain				8
Peroni, Lager—Italy				8.5
Estrella Damm, Daura Gluten-Free Lager—Spain				8.5
Martin House, True Love Raspberry Sour—TX				8
Hitachino, Nest White—Japan				14
Deep Ellum, IPA—TX				7.5
Founders, All Day IPA—MI				6.5
Lagunitas, Maximus IPA—CA				8
Manhattan Project, Half Life Hazy IPA—TX				8
Lone Pint, Yellow Rose IPA—TX				12
Isastegi, Sagardo Natural Cider (750mL)—Spain				28